

# DINNERLY



## Cherry Tomato and Feta Spaghetti with Roasted Eggplant and Zucchini



40 minutes



2 Servings

We've added a bit more time to this recipe by roasting the veggies rather than pan-frying them. But, cross our hearts, they make this dish shine. Toss the roasted eggplant and zucchini through the cherry tomato sauce, then twirl in spaghetti.



## WHAT WE SEND

- 1 eggplant
- 1 zucchini
- 400g can cherry tomatoes
- 10g Tuscan seasoning <sup>17</sup>
- 250g spaghetti <sup>1</sup>
- 50g baby spinach leaves
- 50g feta <sup>7</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1½ tbs olive oil
- 1 garlic clove
- 1 tbs red wine vinegar <sup>17</sup>
- 1 tsp sugar

## TOOLS

- oven tray
- baking paper
- medium saucepan
- medium deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 645kcal, Fat 24.4g, Carbs 82.3g, Proteins 20.9g



### 1. Roast veggies

Preheat the oven to 220C. Line an oven tray with baking paper. Bring a medium saucepan of salted water to the boil for the spaghetti. Quarter the **eggplant** lengthwise. Halve the **zucchini** lengthwise. Put the eggplant and zucchini on the lined tray. Brush or drizzle with **2 tsp olive oil** and season with **salt**. Roast for 25 mins or until tender.



### 2. Start sauce

Meanwhile, crush or finely chop **1 garlic clove**. Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the garlic, stirring, for 30 secs. Stir in the **tomatoes**, **Tuscan seasoning**, **1 tbs red wine vinegar** and **1 tsp sugar** and season with **salt and pepper**. Bring to the boil, then reduce the heat to low and cook, covered, for 15 mins to develop the flavour.



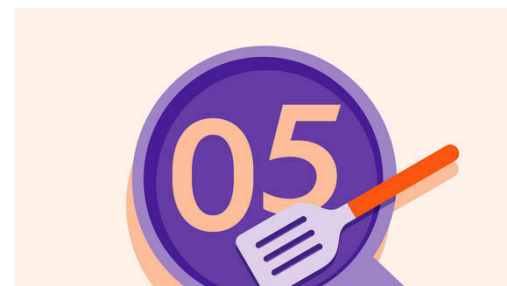
### 3. Cook spaghetti

While the tomatoes are simmering, cook **three-quarters of the spaghetti\*** in the pan of boiling water for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the spaghetti.



### 4. Finish sauce

Roughly chop the **zucchini** and **half the eggplant**. Scoop out the flesh from the **remaining eggplant**, discarding the skin. Add the zucchini and eggplant to the tomato mixture and gently stir to combine. Add the **reserved cooking water** (see Kitchen 101), increase the heat to medium-high and cook, stirring occasionally, for a further 2-3 mins until the sauce is slightly thickened.



### 5. Serve up

Add the **spaghetti** and **spinach** to the sauce and toss until combined and warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **cherry tomato spaghetti** among bowls, crumble over the **feta** and enjoy!



### 6. Kitchen 101

Adding the starchy pasta cooking water helps emulsify the sauce so that it binds and coats the pasta.